



SAMPLE SUBMISSION FORM

CLIENT INFORMATION

Company Name: _____
 Contact Name: _____
 Address: _____
 City/State/Zip code: _____
 Phone: _____ Cell: _____
 Email:* _____

* Please note all reports are sent via email unless requested otherwise

Authorizing Signature: _____ Date: _____

LAB INFORMATION

(LAB USE ONLY)

Submission Date: _____ Time: _____
 Received by: _____
 Courier: _____
 Receipt Temp: _____ Thermometer: _____
 Storage Location: _____
 Payment Status: _____

(LAB USE ONLY)

SAMPLE #	SAMPLE DESCRIPTION	NET WT.	LOT #/CODE	PRODUCTION DATE/TIME	EXPIRY DATE	TEST CODE(S)	REPORT #	SAMPLE ID
1								
2								
3								

USE BELOW TEST CODE NUMBERS

MICROBIOLOGY

1. Aerobic (Standard) Plate Count
2. Anaerobic Plate Count
3. Bacillus cereus
4. Bacterial Identification
5. Campylobacter
6. Clostridium
7. Coliform
8. E. coli
9. E. coli O157:H7
10. Enterobacteriaceae
11. Heterotrophic Plate Count
12. Heteroferment. Lactobacillus
13. Lactic Acid Bacteria
14. Listeria species
15. Listeria monocytogenes
16. Pseudomonas
17. Psychrotrophs
18. Residual Bacteria Count
19. Salmonella species
20. Staphylococcus
21. Shiga Toxin Producing E.coli (STEC)
22. Thermophiles
23. Vibrio
24. Water Potability
25. Yeast
26. Mold

CHEMISTRY

27. Alcohol (ABV)
28. Arsenic
29. Ascorbic Acid
30. Brix
31. Caffeine
32. Calcium
33. CBD
34. Chlorine
35. Chlorine
36. Conductivity
37. Copper
38. Heavy Metals
39. Histamine
40. Iron
41. Lead
42. Magnesium
43. Mercury (Total)
44. Minerals
45. Nitrites
46. Nitrates
47. Oil & Grease
48. Oxygen
49. Peroxide Value
50. Phosphate
51. Potassium
52. pH

ALLERGEN

53. Salt
54. Sodium
55. Total Solids
56. Sugar Profile
57. Sulfates
58. Sulfites
59. Titratable Acidity
60. Turbidity
61. TVBN
62. Vitamins
63. Water Activity (aW)
64. Water Phase Salt
65. Zinc
66. Aflatoxin
67. Crustacea
68. Dairy
69. Egg
70. Fish
71. Gluten
72. Mustard
73. Peanuts
74. Soy
75. Multi Tree Nuts

PROXIMATE

76. Ash
77. Calories
78. Carbohydrates
79. Cholesterol
80. Fat
81. Fatty Acid Profile
82. Free Fatty Acids
83. Fiber (Dietary)
84. Fiber (Crude)
85. Moisture
86. Protein

OTHER

87. Shelf Life Evaluation
88. Accelerated Shelf Life
89. Shelf Life Extension Consulting
90. Spoilage Investigations
91. Lab-Based Nutrition Evaluation
92. Database Nutritional Evaluation
93. Ingredients Statement Consulting
94. Organoleptic Analysis
95. Consulting Services
96. Foreign Matter ID

Other Service (Specify): _____

For a full list of our services, please visit our website: www.advancedfoodlabs.com

Result Turnaround: Standard RUSH (50% Surcharge) RUSH PRIORITY (100% Surcharge)

Notes/Comments/Special Requirements:



(LAB USE ONLY)

SAMPLE #	SAMPLE DESCRIPTION	NET WT.	LOT #/CODE	PRODUCTION DATE/TIME	EXPIRY DATE	TEST CODE(S)	REPORT #	SAMPLE ID
4								
5								
6								
7								
8								
9								
10								
11								
12								
13								
14								
15								